

The Cheesecake Factory

Hello!

You may be very familiar with our great food and delectable cheesecake, but did you know that The Cheesecake Factory in Redondo Beach also features private event space? Not just any old banquet rooms either! We're talking rooms with an ocean view overlooking scenic King Harbor.

Parties of up to 150 people can start their event with our tasty tray-passed appetizers, and then enjoy our exclusive Banquet Menu items, featuring either served entrée choices or abundant, interactive buffets for lunch or dinner. Let's not forget the cheesecake for dessert!

The banquet venues are upstairs from the main dining area and consist of the "Sunrise-Sunset" and "Harbor View" Rooms. They are complete with private bars, restrooms and elevator.

The "Sunrise-Sunset Room" is a horseshoe-shaped room that can accommodate up to 60 guests. A long polished wood bar runs along one side of the room. It also features our famous retractable ceiling, making for a lovely event with an "alfresco" feel.

For larger parties up to 120, the "Harbor View Room" is enclosed for a more intimate event with its wall of lacy etched-glass French doors. Need more space? Get the best of both worlds by reserving the entire floor! With our versatile selection of menu items, our talented group of event planners can truly find "something for everyone"!

Thank you for considering The Cheesecake Factory for your next special event!

Sincerely,
The Cheesecake Factory Special Events
Redondo Beach

Phone: 310/318-5538 Fax: 310/318-2380
Email: Specialevents@thecheesecakefactory.com

The Cheesecake Factory

SPECIAL EVENT INFORMATION

SPECIAL EVENT ROOMS

Both our Harbor View and Sunrise-Sunset Rooms offer a spectacular view of the King Harbor. Our private rooms accommodate special events from 40 - 200 guests and are complete with a private bar for your event. Complementary linens are included in a variety of colors, along with three beveled glass candles for each dinner table. Each room has a food and beverage minimum that you are required to meet. The minimums vary depending on the day of the week and the time frame that you select.

SPECIAL EVENT COORDINATOR

A Special Event Coordinator will supervise your party and its setup to ensure a timely set-up and ensure everything runs smoothly.

PARKING

Valet parking is available for your guests. You may host this service for \$2.50 per vehicle.

BARTENDER

A private Bartender will be provided for your bar, at no additional charge providing your bar sales exceed \$400.00. If total bar sales are less than \$400.00, a \$75.00 bartender fee will apply.

CEREMONIES

Our Beautiful Harbor View room is the ideal setting for your Wedding Ceremony.
A fee of \$4.00 per guest will be charged for this service.

CAKE

Any of our fabulous cheesecakes or other desserts may be selected for your guests. If you would like to bring in your own cake it will be subject to a \$2.00 per guest service charge.

VENDORS

You may contract with your own outside Vendors or we may do the work for you. Our Sunrise/Sunset and Harbor View Room can accommodate a DJ and specialty live music. We would be happy to provide to you a listing of great service providers. There is an additional rental fee of \$150.00 for the dance floor.

SERVICE CHARGE AND SALES TAX

A 20% service charge and 8.75% State sales tax will be added to all items.

DEPOSITS

A 20% deposit of the estimated total is needed to secure the date and time of your special event. 30% of the remaining estimate is due 60 days prior to the date of your event. Your remaining balance is due within 30 days prior to your event. Final Guest count is due no later than four business days prior to your event.

GUARANTEES

A final guest count must be specified 4 business days prior to your event. This guest count is agreed to be the minimum guarantee and may not be decreased. We will allow 10% over your guarantee, up to the date of your event.

2012 Pricing

TRAY PASSED APPETIZERS

Prices per piece

Minimum order per selection - 25 pieces

Avocado Eggrolls

Chunks of Fresh Avocado, Sun-dried Tomato,
Red Onion and Cilantro. Deep Fried in a Crisp Chinese Wrapper
\$2.75 each (2 pieces)

Chicken Satay

Skewers of Marinated and Grilled Chicken Breast
Served with Spicy Peanut Sauce
\$1.75 each

Tex Mex Eggrolls

Filled with Spicy Chicken, Corn, Black Beans, Peppers, Onions,
and Melted Cheese. Served with Avocado Cream and Salsa
\$2.75 each (2 pieces)

Bruschetta

Pizza Bread Topped with Fresh Chopped Tomato,
Red Onion, Garlic, Basil and Olive Oil
\$1.75 each

Shrimp Scampi Crostini

White Wine, Tomatoes, Garlic and Lemon-Butter Sauce
\$2.25 each

Stuffed Mushrooms

Cheese, Garlic, Herbs and a Wine Sauce
\$1.75 each

Firecracker Salmon Rolls

Spiced Fresh Salmon Rolled in Spinach and Fried in a Crisp Wrapper
Served with a Sweet Hot Chili Sauce.
\$2.75 each (2 pieces)

Crispy Artichoke Hearts

Served with Lemon-Garlic Aioli
\$1.50 each

2012 Pricing

Pricing subject to change

Chicken Pot Stickers

Steamed and Pan Fried to perfection! Filled with Minced Chicken, Green Onions, and Seasonings. Served with Soy Ginger Sauce.
\$2.00 each

Thai Beef Stix

Skewers of Marinated and Grilled Steak
\$1.75 each

Crisp Chicken Tenders

Spiced, and Served with Barbeque Sauce and Honey Mustard
\$1.75 each

Crispy Taquitos

Spicy Chicken and Potato rolled in Fresh Corn Tortillas, and Fried Crisp
Served with fresh Salsa
\$2.50 each

California Guacamole and Brie Melt

Served on Toasted Baguette with Herbs and Sun-dried Tomatoes
\$1.75 each

Crispy Crab Wontons

Fresh Crabmeat Blended with Cream Cheese, Green Onion and Water Chestnuts. Served with Sweet Chili Sauce.
\$2.00 each

Vietnamese Shrimp Summer Rolls

A delicate Rice Paper Rolled around Asparagus, Shitake Mushrooms, Carrots, Rice Noodles, Green Onion, Cilantro, and Shrimp
Served Chilled, Not Fried.
\$2.75 each (2 pieces)

Coconut Beer Shrimp

Jumbo Shrimp coated in a Coconut and Beer Batter, Fried Crisp and Served with A Spicy, Sweet Marmalade
\$2.25 each

Ahi Tartare

Raw Tuna with Avocado and Soy-Ginger Sesame Sauce
\$2.50 each

SERVED MENU

First Course

Please choose one of the following

Caesar Salad

With Croutons, Parmesan Cheese and
Special Dressing

Tossed Green Salad

Served with Ranch and Balsamic Dressing

Romaine Salad

Topped with Fresh Tomato, Bleu Cheese,
Candied Pecans, and Balsamic Vinaigrette

Mixed Baby Lettuce Salad

Assorted Wild and Bitter Field Greens,
and Baby Lettuces. Tossed in Balsamic Vinaigrette

*Offering Two Entrée Choices will require a specified
Entrée count prior to your event*

Served Entrees

Chicken Teriyaki

Chicken Breast Charbroiled With Teriyaki Sauce
Served with Fresh Pineapple, Mango Salsa
\$28.95

Chicken Madeira

Topped with Fresh Asparagus and Melted
Mozzarella Cheese in a Fresh Mushroom Madeira Sauce
\$29.95

Crusted Chicken Romano

Breast of Chicken Coated with a Romano- Parmesan Cheese Crust
Topped with a Light Tomato Sauce
\$29.95

Chicken Piccata

Sautéed Chicken Breast with Lemon Sauce, Mushrooms and Capers
\$28.95

Island Grilled Chicken

Grilled Soy Glazed Chicken Breasts Topped with Macadamia Nuts
\$29.95

2012 Pricing

Pricing subject to change

Evelyn's Favorite Pasta

Penne Tossed with Garlic, Olive Oil, Roasted Eggplant, Pine Nuts, Kalamata Olives,
Sun-Dried Tomato, Broccoli, Peppers, and Parmesan Cheese
\$25.95

Penne Pasta

Tossed with Fresh Tomato, Garlic, Basil, and Olive Oil
\$24.95
With Shrimp
\$29.95

Cajun Jambalaya

Shrimp and Chicken Sautéed with Onions, Peppers,
And Tomatoes in a Spicy Cajun Sauce
Served over Rice or Pasta
\$29.95

Roasted Prime Rib

Served with Au Jus and Creamy Horseradish
\$34.95

Charbroiled Filet Mignon

Beef Tenderloin Charbroiled, and Topped with our Herb Butter
\$39.95

Petite Filet Mignon

Charbroiled and Served with a Peppercorn Sauce
\$32.95

Sliced Tenderloin of Beef

Served with a Cabernet Sauce
\$33.95

Grilled Pork Chop

Marinated Center-Cut Chops Served with Apple Sauce
\$31.95

2012 Pricing
Pricing subject to change

Miso Salmon

Fresh Miso Marinated Salmon with
A Delicious Miso Sauce
\$33.95

Herb Crusted Filet of Salmon

Fresh Herb Crusted with Lemon Sauce
\$33.95

Fresh Swordfish

Charbroiled and Topped with Chopped Fresh Tomato,
Basil, Red Onion, Garlic, Olive Oil and a Touch of Balsamic Vinaigrette
(Seasonal Market price \$33.95 to \$44.95)

Fresh Halibut

Sautéed in Lemon, White Wine and Butter, Topped
With Fresh Mushrooms, and Capers
(Seasonal Market price \$33.95 to \$44.95)

Wasabi Crusted Ahi Tuna

Fresh Rare Ahi Topped with a Spicy Wasabi Crust.
\$36.95
(Seasonal)

Charbroiled Mahi Mahi

Topped with a Japanese Vinaigrette, and Sautéed Mushrooms
(Seasonal Market price \$33.95 to \$44.95)

The above entrees include:

Fresh Sautéed Mixed Vegetables

And your choice of one of the following:

**Garlic Roasted Red Potatoes,
White Rice with Parsley and Pinenuts,
Rice Pilaf, Scalloped Potatoes,
Herb New Potatoes,
Penne Pasta, or Mashed Potatoes**

**Menu includes Hot Sourdough Baguette and Butter
Unlimited Coffee, Brewed Decaf, Tea (hot and iced)**

2012 Pricing

Pricing subject to change

ENTREE BUFFET

(Minimum of 50 Guests)

Salads

Please select three of the following:

Caesar Salad

With Croutons, Parmesan Cheese and Special Dressing

Tossed Green Salad

With your choice of Ranch and Balsamic Vinaigrette

Romaine Salad

Topped with Fresh Tomato, Bleu Cheese,
Candied Pecans, and Balsamic Vinaigrette

Mixed Baby Lettuce Salad

Assorted Wild and Bitter Field Greens
And Baby Lettuces Tossed in Balsamic Vinaigrette

Chinese Chicken Salad

Sliced Chicken Breast, Rice Noodles, Shredded Lettuce,
Green Onion, Almonds, Wontons, Mandarin Oranges
And Sesame Seeds, in our Special Plum Dressing

Santa Fe Salad

A Spicy Mix of Lime-Marinaded Chicken,
Fresh Corn, Black Beans, Cheese, Tortilla Strips,
Tomato, Peanut Sauce, Cilantro and Mixed Lettuces

Cobb Salad

Chicken, Avocado, Blue Cheese, Bacon, Tomato, Egg and
Lettuce Tossed in our Vinaigrette

In Addition to the Salads...

Fresh Fruit

An Elaborate Cascade of the
Freshest Melons, Pineapple and Berries

Entrees

Chicken Teriyaki

Chicken Breast Charbroiled with Teriyaki Sauce
Served With Fresh Pineapple

Chicken Madeira

Topped with Fresh Asparagus and Melted
Mozzarella Cheese in a Fresh Mushroom Madeira Sauce

Crusted Chicken Romano

Breast of Chicken Coated with a Romano- Parmesan Cheese Crust
Topped with a Light Tomato Sauce

Chicken Piccata

Sautéed Chicken Breast with Lemon Sauce,
Mushrooms and Capers

Island Grilled Chicken

Grilled Soy Glazed chicken Breasts Topped with Macadamia Nuts

Cajun Jambalaya

Shrimp and Chicken Sautéed with Onions, Tomato and Peppers in a Spicy Cajun Sauce
Please select Rice or Pasta as one of your sides
\$2.00 additional per guest

Roasted Prime Rib

Served with Au Jus and Creamy Horseradish
\$6.00 additional per guest

Sliced Tenderloin of Beef

Served with a Cabernet Sauce
\$5.00 additional per guest

Carved Roast Beef

With Au Jus
\$4.00 Additional per guest

Seasoned Beef Tri- Tip

Served on a Bed of Caramelized Onions,
Topped with a Mushroom Gravy
\$3.00 additional per guest- No Carver Necessary

Evelyn's Favorite Pasta

Penne Tossed with garlic, Olive Oil, Roasted Eggplant, Pine Nuts, Kalamata Olives,
Sun-Dried Tomato, Broccoli, Peppers, and Parmesan Cheese

Seafood Creole

Shrimp and Seasonal Fresh Fish, Peppers and Onions in a Spicy Creole Sauce

Herb Crusted Filet of Salmon

Fresh Herb Crusted with Lemon Sauce

\$3.00 additional per guest

Fresh Swordfish

Charbroiled and Topped with Chopped Fresh Tomato,
Basil, Red Onion, Garlic, Olive Oil and a Touch of Balsamic Vinaigrette

(Seasonal)

Market price \$5.00 to \$9.00 additional per guest

Fresh Halibut

Sautéed in Lemon, White Wine and Butter Topped with Fresh Mushrooms, and Capers

(Seasonal)

Market price \$5.00 to \$9.00 additional per guest

Charbroiled Mahi Mahi

Topped with a Japanese Vinaigrette, and Sautéed Mushrooms

(Seasonal)

Market price \$3.00 to \$9.00 additional per guest

Select Two Entrees:

\$36.95 per Guest

Select Three Entrees:

\$39.95 per Guest

Buffet includes:

Fresh Sautéed Mixed Vegetables

And your choice of two of the following:

Garlic Roasted Red Potatoes, White Rice with Parsley and Pinenuts,
Rice Pilaf, Scalloped Potatoes, Herb New Potatoes,
Penne Pasta or Mashed Potatoes

Unlimited Coffee, Brewed Decaf, Tea (hot and iced)

Hot Sourdough Baguette and Butter

2012 Pricing

Pricing subject to change

FACTORY PASTA BUFFET

Minimum of 50 Guests, Maximum 100 guests

Spinach and Egg Linguini & Penne Pasta Marinara Sauce, Alfredo Sauce, and Sun-dried Tomato Cream Sauce

Condiments:

Sautéed Chicken and Sautéed Shrimp
Chopped Roma Tomatoes
Mushrooms
Sliced Red Onions
Red, Yellow, and Green Peppers
Black Olives
Chopped Broccoli
Fresh Basil and Garlic
Sun Dried Tomatoes

Garlic Cheese Bread

Fresh Fruit Display

An Elaborate Cascade of the Freshest Melons, Pineapple, and Berries

Salads

Please select two of the following:

Caesar Salad

With Croutons, Parmesan Cheese, and
Special Anchovy Dressing

House Green Salad

Choice of Dressing

Romaine Salad

Topped with Fresh Tomato, Bleu Cheese,
Candied Pecans, and Balsamic Vinaigrette

Mixed Baby Lettuce Salad

Assorted Wild and Bitter Field Greens
And Baby Lettuces Tossed in Balsamic Vinaigrette

Antipasto/Misto

Assorted Marinated and Roasted Vegetables
with Salami and Cheese, Olives, and More.

Please see your Catering Director for Additional Salad Selections

\$33.95 per Guest

Includes unlimited coffee, and tea (hot and iced)

2012 Pricing

Pricing subject to change

CHEESECAKES

ORIGINAL

FRESH STRAWBERRY

WHITE CHOCOLATE RASPBERRY TRUFFLE

CHOCOLATE MOUSSE CHEESECAKE

FRESH BANANA CREAM CHEESECAKE

ADAM'S PEANUT BUTTER CUP FUDGE RIPPLE

WHITE CHOCOLATE CARAMEL MACADAMIA NUT

LEMON RASPBERRY CRÈME

DULCE DE LECHE CARAMEL CHEESECAKE

CHOCOLATE COCONUT CREAM

TIRAMISU CHEESECAKE

VANILLA BEAN CHEESECAKE

CHOCOLATE TUXEDO CREAM CHEESECAKE

CHOCOLATE RASPBERRY TRUFFLE

KAHLUA COCOA COFFEE CHEESECAKE

PINEAPPLE UPSIDE-DOWN CHEESECAKE

DUTCH APPLE CARAMEL STREUSEL

BROWNIE SUNDAE

CHOCOLATE CHIP COOKIE-DOUGH CHEESECAKE

KEY LIME CHEESECAKE

CARAMEL PECAN TURTLE

SNICKER BAR CHUNKS AND CHEESECAKE

CRAIG'S CRAZY CARROT CAKE CHEESECAKE

OREO CHEESECAKE

WILD BERRY WHITE CHOCOLATE CHEESECAKE

WHITE CHOCOLATE PEPPERMINT CHEESECAKE (SEASONAL)

PUMPKIN & PUMPKIN PECAN (SEASONAL)

HERSHEY'S CHOCOLATE BAR CHEESECAKE

10" Cheesecakes \$59.95 each

Served in 12 slices

GODIVA CHOCOLATE CHEESECAKE

30TH ANNIVERSARY CHOCOLATE CAKE CHEESECAKE

RED VELVET CAKE CHEESECAKE

10" Cheesecake \$64.95

Served 12 Slices

Petite Square

*Petite Square of Original Cheesecake topped with Sliced Strawberries
and Whipped Cream*

\$2.00 per piece

CHOCOLATE FOUNTAIN (Minimum of 75 guests).

Warm chocolate cascading down three tiers of liquid fulfillment; Dipping skewered strawberries, bananas, marshmallows, pound cake, pretzels and graham crackers into the free flowing chocolate will be an unforgettable conversation piece that will enhance any special event.

Ask about our Assortment of Specialty Cakes

The Cheesecake Factory

WINE LIST

<u>White</u>		<i>Glass</i>	<i>Bottle</i>
Chardonnay	The Cheesecake Factory, Mondavi	7.95	30.00
Chardonnay	Snoqualmie	8.50	34.00
Chardonnay	Kendall-Jackson California	8.95	34.00
Chardonnay	Deloach, Russian River Valley	9.95	38.00
Chardonnay	Sonoma-Cutrer, Russian River Ranches	11.95	46.00
Chardonnay	Talbott Sleepy Hollow Vineyard, Monterey County		48.00
Riesling	Chateau Ste. Michelle, Columbia Valley	7.50	30.00
Riesling	Saint M, Germany	8.95	34.00
Reisling	Dr. Loosen, Mosel	9.95	38.00
Sauvignon Blanc	Callaway Coastal, California	7.50	30.00
Sauvignon Blanc	Matua, New Zealand	8.95	34.00
Sauvignon Blanc	Kim Crawford, Marlborough	9.95	38.00
Pinot Grigio	Estancia, California	8.95	34.00
Pinot Grigio	Campanile, Friuli, Italy	7.95	30.00
Pinot Grigio	Santa Margherita, Italy	11.95	46.00
White Zinfandel	Beringer, California	6.95	26.00
<u>Red</u>			
Cabernet Sauvignon	The Cheesecake Factory, Mondavi	7.95	30.00
Villa San Juliette	Paso Robles	8.95	34.00
Cabernet Sauvignon	Francis-Coppola, Diamond Collection	11.95	46.00
Cabernet Sauvignon	St. Francis, Sonoma County	10.95	42.00
Barons De Rothschild	Bordeaux, France	11.50	44.00
Cabernet Sauvignon	St. Supery, Napa Valley		48.00
Merlot	The Cheesecake Factory, Mondavi	7.95	30.00
Merlot	14 Hands, Washington	8.95	34.00
Merlot	Murphy- Goode, California	9.95	38.00
Merlot	Provenance, Napa Valley	11.95	46.00
Malbec	Colores Del Sol , Mendoza	7.95	30.00
Pinot Noir	Mark West, California	7.95	30.00
Pinot Noir	Kali Hart, by Talbott, Santa Lucia highland	10.95	42.00
Pinot Noir	Wild Horse, Central Coast	11.95	46.00
Chianti	Ruffino, Italy	7.50	28.00
Zinfandel	Ravenswood, California	7.95	30.00
Shiraz	Rosemount Estate, Australia	7.95	30.00
Shiraz	The Stump Jump,D'Arenberg	8.95	34.00
<u>Champagne</u>			
Domaine St. Michelle, Brut, Columbia Valley		7.95	30.00
Mumm Napa, Brut Prestige, Napa Valley		<i>Split</i> 11.95	
Prosecco, Abbazia, Piemonte, Italy			29.00
Chandon Brut Classic, California			44.00
Moet & Chandon, France			70.00
Veuve Clicquot, Brut, Yellow Label, France			80.00
Martinelli's (Sparkling Cider)			8.95

**Wine Pricing subject to Change.